Harvest Spice Balsamic Recipes

PAIRINGS: Blood Orange Olive Oil
GREAT FOR: Any holiday dish!

PUMPKIN YOGURT PARFAIT

- 1/2 cup cooked pumpkin
- 1 tablespoon of brown sugar
- Greek vanilla yogurt
- enFuso Harvest Spice Balsamic Vinegar
- enFuso Pumpkin Spice Granola
- Dark honey

Blend cooked pumpkin with brown sugar. Layer the cooked pumpkin, Greek yogurt, and granola in a dish or parfait glass. Drizzle with dark honey and *Harvest Spice Balsamic*.

HARVEST SPICE ALMOND BUTTER DIP

Combine any fresh gound almond butter with Harvest Spice Balsamic in 2:1 ratio to create a delicious dip for veggies and apples.

HARVEST SPICE BAKED APPLES AND PEARS

- 2 peeled and sliced apples
- 2 peeled and sliced pears
- Dried cranberries
- 1/3 cup enFuso Harvest Spice Balsamic Vinegar
- 1/4 cup flour
- 1/4 cup butter
- 1/4 cup brown sugar

Place apples and pears in a baking dish with a handful of dried cranberries. Toss the fruit and *Harvest Spice Balsamic*. Cover baking sheet with tin foil and bake in a 350 degree oven for 20-30 minutes until fruit is fork tender. Remove from oven and top with a crumble of the flour, butter, and brown sugar. Place back in oven with the top open and allow the crumble to melt over the top of the fruit and get slightly bubbly. Remove from the oven and drizzle a bit more of *Harvest Spice Balsamic*. This dish works as a side dish to pork or poultry.

HARVEST SPICE OATMEAL

- 2 cups of milk
- 2 cups of water
- 1/2 cup of dried cranberries
- 1/2 cup enFuso Harvest Spice Balsamic Vinegar
- Salt
- 2 cups of rolled oats
- Brown sugar
- Raw pepitas (pumpkin seeds)

In a medium saucepan combine milk, water, dried cranberries, *Harvest Spice Balsamic*, and a pinch of salt. When it starts to simmer, add rolled oats. Reduce the heat and cook until the liquid is mostly gone and the oatmeal is the consistency you like. Drizzle with *Harvest Spice Balsamic*, a sprinkle of brown sugar, and top it off with pepitas. Serve with warm milk.

HARVEST SPICE GREENS

- Any green you desire (such as collards or chard), chopped
- Diced brussel sprouts
- enFuso Extra Virgin Olive Oil
- enFuso Harvest Spice Balsamic Vinegar
- Chevre cheese
- Toasted pine nuts

Quantities aren't important here, cook as much as you want! First, slow cook the brussel sprouts in olive oil in a heavy pan. Add enough *Harvest Spice Balsamic* to coat the sprouts and the bottom of the pan. Cook until slightly reduced. Add the washed and chopped greens and allow them to wilk but not overcook. Top with chevre cheese and pine nuts and serve.